



BMPM007

Operation Manual

7 Quart Planetary mixer



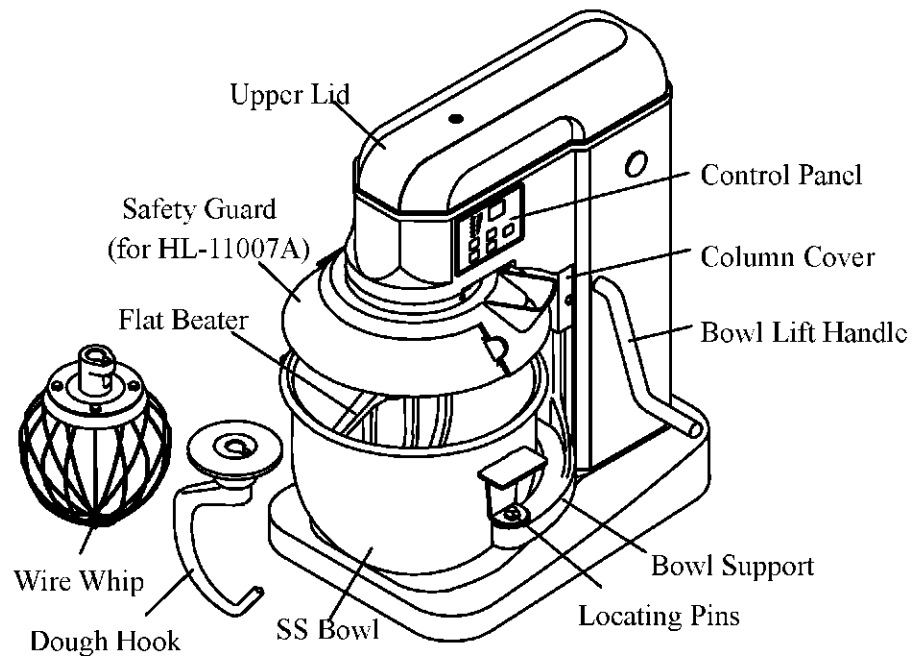
WARNING: PLEASE READ AND FOLLOW THE INSTRUCTIONS BELOW BEFORE OPERATING PRODUCT

- When using the machine, please confirm that you have read all the instructions within this manual.
- Beware of any child/children or any other persons who are near the machine before operating.
- Do not put hand near moving parts.
- Remove all obstacles, which may interfere with machine functions.
- Keep work area clean and clear of clutter.
- Do not sit or stand on machine
- Do not wear loose cloth or jewellery when operating machine as it may get caught in moving parts and cause injury
- When the machine is abnormal or broken, you should stop using and check it or have it checked by a professional.
- Disconnect from power source before performing maintenance on the machine.
- When machine is not in use, please clean and store properly.
- Do not place any electrical parts or plug/cord in water.
- The cord should be away from the heat.
- Don't hang out the cord on the desk or cabinet.
- Machine may have sharp or pointed edges, use caution when cleaning.
- This machine should only be operated by personnel who can read, understand and respect warnings and instructions regarding this machine and the manual.
- Keep this manual in a safe place for further and regular reference and ordering parts.
- Please write model serial and date of purchase of your machine in the space provided in case you will need to order parts in the future.
- Always work by security code of your country, state, province, city or committee of your work place.

Showcase Specific Warnings.

The following warnings refer to all BakeMax® Heated Showcases.

- Keep the surrounding of the show case clean of clutters and papers to avoid fire
- Keep all heated show cases on a non combustible surface
- Keep all heated showcases out of reach of small children
- Always turn off thermostat at night or when show case is not in use
- Always allow time to cool down before cleaning or perform maintenance on showcase



- Our 7 liter mixer has a high 650 Watts power to allow mixing stiffer dough's and larger batches.
- All metal body and counter-top style is designed professionally.
- Its shafts are mounted in ball bearing and 100% steel gears drive.
- Electronic 5-speed control helps you to enjoy non-stop shifting speed.
- Planetary mixing action and digital timer ensures perfect results. Simple hand lift is good for changing bowl and attachments. When overloading, power off automatically to protect motor and electrical.
- Safety guard is ONLY FOR BMPM-007
- Smoothly rotate open with a micro switch to shut off power immediately to protect operator.

1-1 SAFETY PRECAUTIONS

When using this machine, always make sure the following conditions or operations are in effect. Failure to this may cause accident or injury.

- Keep hand & clothing away from bowl and attachments when in operation.
- Keep rigid objects away from bowl and attachments when in operation.
- To protect against risk of electrical shock, do not immerse mixer in water or other liquid.
- Use the machine only with the electrical service specified on its nameplate.
- Disconnect the machine from its power source before carrying out any maintenance.
- Do not disable or remove the safety mechanisms included with the machine.
- Do not leave the machine in operation unattended.
- Observe maintenance and safety inspection schedules.
- Maximum bread dough capacity 1500 gram on basis of 60 percent water.

1-2 SPECIFICATIONS

Motor:	650Watts powerful, ball bearing, ventilated within mixer enclosure.
Electrical:	100-120V, single phase or 208-240V, single phase
Switch & Timer:	All in one digital control panel
Cord and Plug:	6 feet flexible cord and plug (for 110 V model only), respectively consist of 3 wires which one wire is connected for grounding, other wires are connected to power supply.
Transmission:	The gears are constantly meshed in a special lubricant assuring long life; transmission gears are of heat-treated alloy steel, High accurate construction. All bearings are ball bearings.
Speeds:	The mixer has five positive speeds as 100 RPM -500 RPM
Safety Guard:	Safety guard is ONLY FOR BMPM-007. Smoothly rotate open with a micro switch to shut off power immediately to protect operator.
Dimension:	340 x 460 x 520 mm
L x W x H	(13.4" x 18.1" x 20.5")
Net Weight:	18 Kg (39.6 lb.)
Standard:	Stainless steel bowl: 1pc
Attachment:	Mixing hook: 1 pc
Flat beater:	1 pc
Whipping ball:	1 pc

2. INSTALLATION

BEFORE INSTALL YOUR MIXER, CHECK TO BE SURE THAT YOUR ELECTRICAL SERVICE SPECIFICATIONS MATCH THOSE OF YOUR MIXER AS PRINTED ON THE MIXER'S NAMEPLATE.

2-1 LOCATION

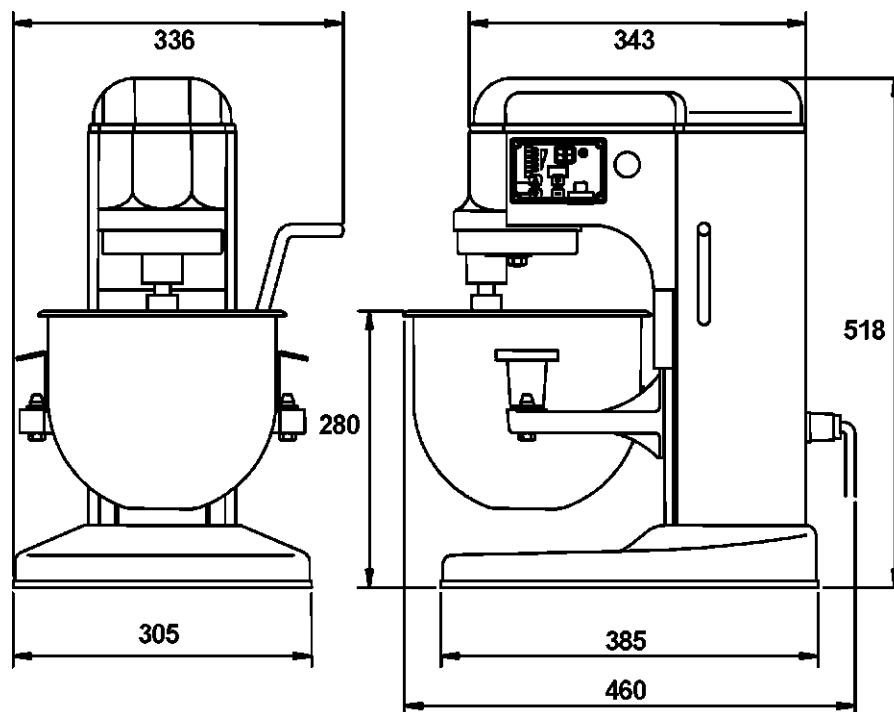
Place the mixer in its operating location. Bench should be placed on a sturdy level surface. There should be adequate space around the mixer for the user to operate the control and install and remove bowls.

2-2 ELECTRICAL CONNECTIONS (Cord Connected Mixers)

WARNING:

THIS SUPPLY CORD ON THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG IT IS IMPERATIVE THAT THE OUTLET TO WHICH THIS PLUG IS CONNECTED BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, AN ELECTRICIAN SHOULD BE CONTACTED.

2-3 INSTALLATION DIAGRAM (MM)

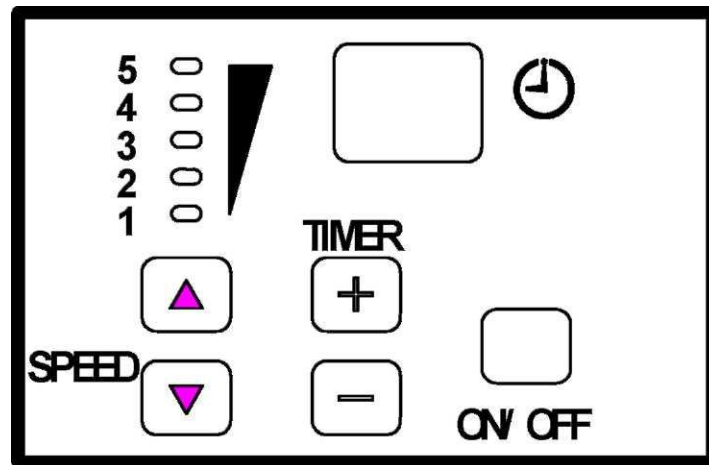


3. OPERATION

Note: BEFORE being put into service. This cleaning procedure should also be followed for bowls and agitators before whipping egg whites with or whole eggs.

3-1 CONTROLS

All models are furnished with a digital Timer and electronic 5-speed



Timer:

Digital set by 1-30 minutes or non-timer service.

Speed:

Speed 1 - For slow beating, mashing and kneading yeast dough. Speed 2 - For mixing cookie and cake batters. Speed 3 - For beating, creaming and medium fast whipping. Speed 4 - For whipping heavy cream, egg whites and boiled frostings. Speed 5 - For whipping small amounts of heavy cream and egg whites.

3-2 HOW TO INSTALL AN AGITATOR

To install an agitator, the bowl must be installed and fully lowered. Place the agitator in the bowl, push it up on the agitator shaft, and turn it clockwise to seat the shaft pin in the slot of the agitator shank.

3-4 HOW TO INSTALL A BOWL

The bowl must be installed before the agitator. To install the bowl, fully lower the bowl support. Position the bowl so the alignment bracket on the back of the bowl is in the bowl retainer and the locating pins on the front of the bowl support fit in the holes on the sides of the bowl.

3-5 ATTACHMENT USE GUIDE

DOUGH ARM:

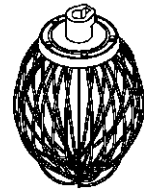
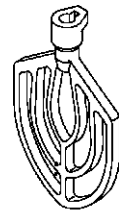
It is frequently used for heavy bread dough, and preferable to be use at 1 speed

BEATER:

It is commonly used for thin batters, cake and mashing potatoes, like stuffing and preferable to be used at 2-3 speed.

WHIP:

It is best for whipping cream and beating eggs and preferable to be used at 4-5 speed.



4. MIXING CAPACITY:

PRODUCT	TOOL	7 LITER BOWL	
Egg Whites	Whip	700 g	
Mashed Potatoes	Beater	1500 g	
Mayonnaise (Qts. Oil)	Beater	3 liter	
Meringue (Qts. Water)	Whip	1 liter	
Waffle/Pan cake Batter	Beater	2 liter	
Whipped Cream	Whip	3 liter	
Sheet Cake Batter	Beater	2000 g	
Layer Cake	Beater	2500 g.	
Pound Cake	Beater	2500 g	
Sugar Cookie	Beater	2500 g	
Sponge Cake	Whip	1000 g	
Dough, pie	Beater	1500 g	
Bread or Roll Dough (Light/ Medium, 60% water)	Hook 1 speed	Water	Flour
		500 g.	800 g

WARNING:

- Ensure your recipe meets mixers capacity.
- Ensure water is 70 Degrees Fahrenheit or reduce capacity.
- Ensure flour is at room temperature.
- Ensure mixer is turned off when changing gears.

FAILURE TO COMPLY VOIDS ALL WARRANTY.

Mixing Capacity - If high gluten flour or ice is used, reduce above dough batch size by 10%

PRODUCT	TOOL	BMPM007	BM PM012		BM PM020		BM PM030		BM PM040		BM PM060		BM PM080	
Egg whites	Whip	700g	600 CC	0.16 Gal	1 Liter	0.26 Gal	1.5 Liter	0.40 Gal	2 Liter	0.53 Gal	3 Liter	0.79 Gal	4 Liter	1.06 Gal
Mashed potatoes	Beater	1500g	4.5 Kg	9.92 Lbs	6.5 Kg	14.33 Lbs	10 Kg	22.05 Lbs	13 Kg	28.66 Lbs	18 Kg	39.68 Lbs	27 Kg	59.53 Lbs
Mayonnaise (Oil)	Whip	3 liter	3.5 Liter	0.92 Gal	9 Liter	2.38 Gal	12 Liter	3.17 Gal	13 Liter	3.44 Gal	18 Liter	4.76 Gal	30 Liter	7.93 Gal
Meringue (Water)	Whip	1 liter	400 CC	0.11 Gal	800 CC	0.21 Gal	1 Liter	0.26 Gal	1.4 Liter	0.37 Gal	2 Liter	0.53 Gal	3 Liter	0.79 Gal
Waffle / Pancake batter	Beater	2 liter	4 Liter	1.06 Gal	7 Liter	1.85 Gal	11 Liter	2.91 Gal	15 Liter	3.96 Gal	22 Liter	5.8 Gal	30 Liter	7.93 Gal
Whipped cream	Whip	3 liter	2 Liter	0.53 Gal	3.8 Liter	1 Gal	5.7 Liter	1.51 Gal	8.5 Liter	2.25 Gal	11 Liter	2.91 Gal	15 Liter	3.96 Gal
Cup / Layer cake	Beater	2000g	5 Kg	11.02 Lbs	9 Kg	19.84 Lbs	13.5 Kg	29.76 Lbs	20 kg	44.09 Lbs	27 Kg	59.53 Lbs	40 Kg	88.19 Lbs
Sponge cake	Whip	1000g	3.5 Kg	11.02 Lbs	6.5 Kg	14.33 Lbs	10 Kg	22.05 Lbs	12 Kg	26.46 Lbs	20 Kg	44.09 Lbs	36 Kg	79.37 Lbs
Sugar Cookie	Beater	2500g	4.5 Kg	9.92 Lbs	6.5 Kg	14.33 Lbs	10 Kg	22.05 Lbs	13.5 Kg	29.76 Lbs	18 Kg	39.68 Lbs	27 Kg	59.53 Lbs
Bread or roll dough (Light / Medium, 60% AR, =)	Hook 1st Speed	Flour 800g	Flour 2 Kg	4.41 Lbs	Flour 4 Kg	8.82 Lbs	Flour 7.5 Kg	16.54 Lbs	Flour 13.5	29.76 Lbs	Flour 25 Kg	55.12 Lbs	Flour 35 Kg	77.16 Lbs
Bread or roll dough (Heavy, 55% AR, =)	Hook 1st Speed	na	Flour 1.7 Kg	3.75 Lbs	Flour 3.5 Kg	11.02 Lbs	Flour 6.5 Kg	14.33 Lbs	Flour 11 Kg	24.25 Lbs	Flour 22 Kg	48.5 Lbs	Flour 30 Kg	66.14 Lbs
Thin pizza dough, pasta, basic egg noodle (40% AR, =, 5 min. max. mix	Hook 1st Speed	na	Flour 1.5 Kg	3.31 Lbs	Flour 3 Kg	6.61 Lbs	Flour 6 Kg	13.23 Lbs	Flour 10 Kg	22.05 Lbs	Flour 20 Kg	44.09 Lbs	Flour 25 Kg	55.12 Lbs
Medium pizza dough (50% AR, =)	Hook 1st Speed	na	Flour 1.5 Kg	3.31 Lbs	Flour 3 Kg	6.61 Lbs	Flour 6 Kg	13.23 Lbs	Flour 10 Kg	22.05 Lbs	Flour 20 Kg	44.09 Lbs	Flour 25 Kg	55.12 Lbs
Thick pizza dough (60% AR, =)	Hook 1st Speed	na	Flour 2 Kg	4.41 Lbs	Flour 4 Kg	8.82 Lbs	Flour 7.5 Kg	16.54 Lbs	Flour 13.5	29.76 Lbs	Flour 25 Kg	55.12 Lbs	Flour 35 Kg	77.16 Lbs
Raised donut dough (65% AR)	Hook 1st Speed	na	Flour 1.5 Kg	3.31 Lbs	Flour 3 Kg	6.61 Lbs	Flour 6 Kg	13.23 Lbs	Flour 10 Kg	22.05 Lbs	Flour 20 Kg	44.09 Lbs	Flour 25 Kg	55.12 Lbs
Whole wheat dough (70% AR)	Hook 1st Speed	na	Flour 2 Kg	4.41 Lbs	Flour 4 Kg	8.82 Lbs	Flour 7.5 Kg	16.54 Lbs	Flour 13.5	29.76 Lbs	Flour 25 Kg	55.12 Lbs	Flour 35 Kg	77.16 Lbs

The moisture content of heavy dough is a critical factor when selecting proper mixing speed. To determine the Absorption Ratio (AR) of a product, the water weight divide by the flour weight. Ex: Calculate the Absorption Ratio of a mixture containing 5 Kg of water and 10 Kg of flour. $5/10 = 0.50 = 50\% = \text{AR}$

5. MAINTENANCE

NOTE: ALL MAINTENANCE WORK SHOULD BE DONE ONLY AFTER UNIT HAS BEEN DISCONNECTED FROM ELECTRICAL POWER AND GROUNDING.

Never use a metal or stiff brush to clean the mixer. Never clean the mixer with a water hose or any fluid pressure.

- The mixer should be thoroughly cleaned after using.
- Bowls and agitators should be removed from the mixer and cleaned.
- The transmission case and planetary gears are filled special grease that will last for several years. When grease is needed for replacement, it should be ordered from our authorized service representative.
- If the attachment strikes bowl, stop the mixer. The original seller will help you to make adjustment.

If your mixer should malfunction or fail to operate, check the following.

- Is the mixer plugged in?
- Is the fuse in the circuit to the mixer in working order? If you have a circuit breaker box, be sure the circuit is closed.
- If the problem is not due to one of the above items, please contact your original seller.

Warranty



- One year Parts and Labor limited warranty.
- Warranty begins at date of installation, delays of installation and extended warranty must be approved.
- All equipment must be properly installed and connected by qualified professionals if not a standard Plug 'N Go* operation.
- All equipment must be used within tolerance limits of machine.
- Any abuse of equipment or improper use of machine will void the warranty.
- Accessories or attachments have 90 day warranty to be repaired or replaced.
- Repairs include Parts and Labor only, excluded are the following:
 - Electrical components such as fuses, bulbs, elements switches are not covered by this warranty.
 - Overtime labor rates.
 - Expedited freight for parts.
 - Travel charges.
- All defective parts must be returned to BakeMax® for credit.
- BakeMax® is not responsible for production downtime or product losses.
- Repairs must be pre-authorized by BakeMax® prior to work commencing.
- Emergency service 24/7 at 1-800-565-2253

SPECIAL TERMS & CONDITIONS

- BakeMax® reserves the right to make improvements or equipment specification changes without prior notice.
- Set up and installation is client's responsibility.
- Failure to follow all instructions in operations manual, properly install, maintain equipment, follow capacity charts, or electrical information may void warranty.

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*Plug 'N Go operation requires machine be properly connected to proper wall outlet.

Think Quality, Value, Service.....Think

BakeMax®

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